

Historic, archived document

Do not assume content reflects current scientific knowledge, policies, or practices.



1.942
F3R11D
Cop. 1



LIBRARY
CURRENT SERIAL RECORD
JUL 3 - 1943
U. S. DEPARTMENT OF AGRICULTURE

Radio Round-up

on food...

February 20, 1943

Denver

A Service --
For Directors of Women's Radio Programs

Dear Broadcaster:

This is the first issue of the Radio Round-Up on Food to come to you from the Denver regional office of the Food Distribution Administration. In the past the Round-Up has been written in Washington and mailed from there each Saturday.

Here is how the new plan will work:

- 1 - Material for the Round-Up will be collected from all parts of the Food Distribution Administration, from other parts of the Department of Agriculture, from the Office of Price Administration, War Production Board, and other government agencies. It will be sifted, written for the Round-Up, and rushed to the seven regional offices of the Food Distribution Administration.
- 2 - Regional offices will add pertinent information from Food Distribution Administration and other regional USDA offices.
- 3 - The Round-Up will be mailed to you each Saturday.

If additional information is desired on any of the items covered, or if there are other ways we can serve you, please let me know.

Very truly yours,

A. M. Trachman, Chief
Marketing Reports Division
Rocky Mountain Region
1536 Welton Street
Denver, Colorado

US Department of Agriculture
Food Distribution Administration

PRELUDE TO POINT RATIONING

This is the week of the Big Freeze on canned goods. You broadcasters can be of tremendous help to your listeners by giving them all the information you can on when and where to register for the new ration book....get this information from your local War Price and Rationing Boards. Here are other essential points about point rationing:

One person may apply for all the ration books in any family or household. But everyone should be sure to get his book. Some people say they do not use canned goods, or that they have enough on hand. But War Ration Book Two soon will be used to ration meats and you will need it for use at that time anyway.

You must submit the signed Consumer Declaration when you apply for Book Two whether or not you have excess stocks of canned goods. List all persons for whom you are reporting, as well as the serial numbers of each person's War Ration Book One. Clip this form from your newspaper and fill it out in advance, or obtain it at the place of registration.

The total number of containers 8 ounces or over, minus the allowance of five for each person --not the number of each kind of food --must be declared. This declaration is not a penalty. Some people, especially in the country, have always kept large stocks of canned goods on hand. But other families have none. It would hardly be fair to let those with large supplies buy just as much as the rest. This is simply a means of starting the rationing program on a fair basis for all.

Nobody will lose all the ration stamps in his book because of large stocks. Only the eight point stamps will be removed --one for each excess can. This will leave all the 5, 2, and 1 point stamps...Excess cans will not have to be given up, no matter how large the supply on hand. They are to be kept and used at the same rate as the rationing allowances permit, and the person will buy new goods only as they are needed.

Canned meat and fish will not be rationed under this program, and need not be declared.

War Ration Book One for each person must be presented in order to obtain Book Two. It will be returned to you with Book Two. On the front cover of Book Two there will be a large "Validation" stamp, across which the owner must write the serial number of the new book in ink or indelible pencil. You must have this stamp to buy canned goods.

There will be an official Government list in grocery stores and in newspapers showing every processed food that is rationed and the point value for each size.

MORE QUESTIONS AND ANSWERS ON POINT RATIONING

- Q. My wife and I will be out of town during the entire week of registration for War Ration Book Two. How can we get the books for ourselves and our two children?
- A. One of you may take all four of your present War Ration Books to a War Ration Board in the city where you're staying that week, and register just as you would have done at home. They will issue the new ration books to you, and will advise your home ration board of this procedure.

Q. Suppose a person is prevented by illness or accident from going to the registration place during the week of February 20, and has nobody to register for him. How is he to obtain War Ration Book Two...can he register late?

A. Yes, that is what he will have to do. He should remember, however, that there will be an interval in which he will not be able to purchase rationed foods. Point rationing starts on March 1, and nobody will be able to buy any rationed foods after that date without War Ration Book Two.

Q. On what date should the Consumer Declaration of surplus stocks of canned foods be made: February 21, the date on which the freeze starts, or the day on which I actually go to register for my new ration book?

A. February 21 is the day on which all Consumer Declaration should be made up, and the statement should cover all surplus supplies actually on hand on that day. This date has been set in order to make these declarations uniform throughout the country.

FOOD DISTRIBUTION ORDER NO. 20 - LARD

The Lard Order requires that Federally inspected packers reserve 50% of their weekly lard production for purchase by the Food Distribution Administration. The purpose of the order is to provide approximately 1 billion, 50 million pounds of lard to meet war requirements. Current purchases of lard by FDA are not at high enough levels to meet the immediate urgent requests of the United Nations, and therefore, Secretary Wickard issued this order so that the necessary supplies might be started to the battle fronts immediately.

Civilian supplies of lard for 1943 will not be decreased, however...in fact, they will be increased slightly over the amounts available in 1942. This order, applying only to federally inspected packers, will not affect the about 800 million pounds of non-inspected lard expected to be produced this year. The total 1943 supply is estimated at about 1 billion 850 million pounds, an increase of 4 million pounds over last year. The increase in civilian supplies may be larger, if production this year exceeds present estimates.

FOOD DISTRIBUTION ORDER NO. 21 - TEA

Secretary Wickard has issued Food Distribution Order No. 21, a further order on tea, effective on February 15, for the purpose of naming qualified distributors of tea. A Tea Distribution Committee, composed of competent tea experts, will be appointed, to work with Roy F. Hendrickson, Director of Food Distribution. After consultation with this committee, the Director will supervise the distribution of the various qualities of tea to packers, in accordance with their needs. The aim of this order, and of the previous order on tea (No. 18) is, of course, to assure a fair distribution of available tea to consumers.

Our normal imports of tea are about 100 million pounds per year, but shipping space was available for only about 67 million pounds during 1942. Expectations are that we will receive about 65 million pounds this year. About 50 million pounds of this will go for civilian consumption and the remaining 15 million to the military.

The lack of shipping space is the important factor which limits the importation of tea into the United States at present. All tea for this country normally has come from the Far East, most of it from India, Ceylon and the Netherlands East Indies, from which, in normal times, came about four-fifths of the tea in the world market. The other one-fifth was shipped from China and Japan. The war, of course, has shut off tea supplies from China, Japan, and the Netherlands East Indies.

PROGRAM NOTES

Favorable Prospects for Food in 1943

A recent summary of agricultural developments indicates that prospects are favorable for another record-breaking year of food production. Moisture conditions were favorable at the beginning of the new year, and if we have only average weather from now until harvest, crop yields per acre will probably be about equal to the general level in 1940 and 1941...higher than in preceding years. Stocks of feed grains and of wheat, and numbers of cattle on feed January 1, were at an all-time record. Numbers of sheep and lambs on feed for market were only slightly below the record set a year earlier. Government-inspected slaughter of hogs in December reached the figure of 6.8 million...all the meat going into interstate commerce must be slaughtered under Federal inspection, you know. This, however, is only about 2/3 of the total number of hogs slaughtered, but it is the largest figure on record for any month. The 1942 output of chicks from commercial hatcheries reached an all-time high, and the December output was a record for the month. This reflects the strong demand for chicks to meet the need for increased production of poultry for meat. This summary also states that goals for several important war crops have been increased since the beginning of the year. It should be borne in mind, however, that the increase in demand for farm products will doubtless exceed the increase in production.

Victory Gardens Can Help

The goal for 1943 is 18 million Victory Gardens, and these gardens can do much to help meet our food needs this year. H. W. Hockbaum, Chairman of the Federal Government Victory Garden Committee says: "Food production is war work this year. Food needs of our armed forces and our allies are greater than last year and it is very doubtful that commercial growers can supply the great varieties of vegetables that we have had in the past. There is no point in planting a garden unless you can devote 4 or 5 hours a week to it. We estimate an hour a day will take care of a 30 x 50 foot garden."

This is an important point to bring out in talking about Victory Gardens to your listeners, broadcasters. Remember the old saying: "If a thing is worth doing at all, it's worth doing well."

How Much Food Went to Lend-Lease?

Here are figures to give you an idea of how much food we Lend-Leased in 1942. Meat: one pound out of every twenty went to our allies. Dried and Evaporated Milk: 1/2 quart out of every ten went to our allies. Cheese: almost 1/4 of every pound the U. S. produces was exported to our allies.. Butter: one ounce out of every 6 pounds of butter went to the Russian Army. Eggs: one egg out of every ten went to make the egg powder we exported. Canned foods: one out of every hundred cans produced in this country was Lend-Leased.

February CONSUMERS' GUIDE Out.

The February issue of Consumers' Guide contains an article called "We Share Food", in which Secretary Wickard explains why America's food supplies are being rationed through the new point system. There's also an interesting picture-story called "How to Live without a Can Opener", followed by an article on Victory Gardens. There's material for broadcasts on school lunches in the story "School Lunches Must Go On". You can get a sample copy of the February issue of Consumers' Guide by writing to USDA, Washington, D. C.

WARNING: POISON!

That would be the most suitable label on certain jars of fruit and vegetables which may be reposing right now on many a pantry shelf...jars containing commercially canned foods which have been transferred from the cans into glass jars. Reports indicate that some of the people who are worrying for fear rationing won't give them enough to eat have been buying canned foods in quantity, or using stocks already on hand, opening the cans and putting the contents into glass jars. They've figured that this entitles them to classify such foods as home-canned, which do not have to be counted in the consumer declaration.

Probably you've heard about this dangerous practice, and if you haven't already talked about it on your program, we suggest that you mention it during this week before rationing starts. It may result in fatal food poisoning, and any warning you can give of the danger may help to prevent tragic results. Perhaps you'd like to quote Dr. Russell M. Wilder, physician and nutritionist, who is Chief of the Civilian Food Requirements Branch of FDA. Dr. Wilder says: "Most foods that are removed from cans must be reprocessed before they can be preserved in glass jars, just as if they had never been canned. Reprocessing, however, is unsatisfactory for housewives to undertake, and may be dangerous. Not only does the product become a soupy mass with decreased food value, but it may be unsafe to eat. It is, therefore, wasteful of food and food values, as well as dangerous, and is contrary to the intent of the rationing program, which is contributing to the winning of the war."

No words you can say are too strong if they'll serve to protect people from the dangerous results of the panicky state of mind expressed by the hoarding of food in this way.

IF YOU'RE AN ICE-CREAM FAN - - - !

Having difficulties in getting as much of your favorite ice-cream as you'd like to have? Or, maybe it isn't as rich as you'd like it? Well, don't blame the man who makes the ice-cream. He's only obeying your government's order to cut the use of milk and milk products in frozen dairy foods. He can use now only 65% of the quantities consumed from December 1941 to December 1942.

About 97 million pounds of butter and 68 million pounds of dry skin milk a year will be available for the use of our armed forces, civilians, and our allies with the milk thus saved from ice-cream.

Surely, we can do with a little less ice-cream so a fighting Yank can have a little more butter!

FOOD DISTRIBUTION ORDER NO. 22 - CANNED VEGETABLES

Food Distribution Order No. 22 will increase by approximately 10 million cases the civilian supply of canned vegetables from next summer's estimated pack. Most of the increase will be on canned tomatoes and snap beans.

Transferring the administration of War Production Board Order M-86 to the Department of Agriculture, the new Order provides changes in the amounts of certain processed foods that must be reserved for government requirements from the 1943 pack.

With the percentages processors must reserve from the 1943 pack based upon 1942 production, revisions in the percentages to be reserved were made principally because of a changed 1942 production, rather than changes in government requirements, FDA officials said.

FOOD DISTRIBUTION ORDER NO. 23 - CANNED SALMON

Another Food Distribution Order, No. 23, just issued by the Secretary of Agriculture, permits salmon canners to sell to wholesalers -- for later civilian distribution -- about 50 million pounds of their 1942 pack.

This Order completes allocation of the 1942 pack of canned salmon, the government having previously released 20 percent to civilians and purchased 60 percent for military and allied purposes.

RURAL ROLL CALL

Have you heard about the roll call of rural women which is to be held from March 1 to 20? It will be a big drive to get more food produced by farm families, in order to release more commercial stocks for city people and for direct war needs. This drive is to be under the leadership of State and county home demonstration agents of the Extension Service. Neighborhood leaders, who were organized some time ago by the Extension Service, will visit rural families to talk over the food situation. They'll explain why it is important that farm families produce a maximum amount of food for home use, give home food supply suggestions, and get the homemakers to sign enrollment cards in the Victory Home Food Supply Program. Families in suburban areas and small towns can help in this campaign too, and broadcasters can be of assistance in explaining the aims. Major stress is to be put on fresh fruits and vegetables from the Victory Garden, canning 100 or more quarts of fruits and vegetables for each member of the family, and producing an ample supply of milk, chickens for eggs and meat, and other home-grown meat and food crops for use in the family.

Get more information about this from your State and county extension agents, and give your help to the roll call of rural women.

1.942
F3R11D
exp. 1

LIBRARY
CURRENT SERIAL RECORD
JUL 3-1943
U. S. DEPARTMENT OF AGRICULTURE



Radio Round-up

on food...

February 27, 1943

A Service --
For Directors of Women's Radio Programs

SHOPPING WITH POINT STAMPS

Monday, March 1, is the day when the new kind of shopping starts...shopping under the point rationing system. Here are suggestions to pass on to your listeners about making wartime food shopping easier.

The grocer will help by marking the point value of each rationed item either on the package itself, or on the shelf, bin, table or counter where it is displayed, according to an OPA requirement. The Homemaker can help herself by keeping on hand the Official Table of Point Values...possibly pinning it up on the kitchen wall for reference. Many women will probably want to make a smaller list of the things they buy most often, to carry with them when they go shopping. Sixteen different weight groups were set up to cover more than 100 different sized containers in use at present, and this is the reason for sixteen columns on the table of point values. Only three of these sixteen columns will require frequent reference, however, as the bulk of purchases of canned fruits and vegetables fall within three weight groups. The No. 2 and No. 2½ cans are the most popular with housewives, and it won't take long for women to familiarize themselves with those point values. Once the shopper decides what particular items she wants, and knows the weight of each, it will be comparatively easy to locate the point values on the table, and budget the points before she goes to market.

It's well to remember that price and quality have nothing to do with the point values of foods...points will not change just because the prices do. Point values will be the same in stores all over the country too, so that shoppers may buy wherever they like, and still shop around for bargains in price. The grocer cannot give change in point stamps, so it is advisable to use the high point stamps first, saving the smaller point stamps for purchase which may have to be made later in the month. As a matter of fact, the point stamps should be budgeted so that nobody will run short of them before the end of the month. Advise your listeners not to spend their stamps for rationed foods if there are similar fresh foods available. Then, in case of a possible shortage of some fresh fruit or vegetable, homemakers will have point stamps with which to buy the necessary rationed foods.

(More)

US Department of Agriculture
Food Distribution Administration

The stamps will have to be torn out of War Ration Book 2 in the presence of the grocer...loose stamps cannot be accepted. If point-rationed foods are to be delivered, the stamps must be torn out of the book in the presence of the delivery man. No credit will be given on point stamps, and they must be given to the grocer on each purchase of point-rationed foods, even if they're bought on a charge account.

The English, who've been buying food under point rationing for a long time, say that it takes a very short time to become accustomed to using the stamps, and that the slight delay and inconvenience are more than counterbalanced by the assurance every person has of getting a fair share of the scarce foods.

You'll find helpful information from the home economists of USDA in the story "Tips on the Buying and Use of Point-Rationed Foods" in this issue.

oOo

"'RASSLING' WITH RATIONING"

("How can I best 'spend' my food ration points?" Probably every U. S. housewife today is trying to answer that very question. To help Rocky Mountain homemakers solve this important problem, the U. S. Department of Agriculture's Food Distribution Administration presents a new weekly series designed to show how food ration points and available fresh fruits and vegetables can be used to best advantage in the family diet.

Based upon latest reports of the USDA Market News Service, and carefully checked by Department nutritionists, these articles present a reliable and authentic guide for war-time food buying and meal-planning. (NOTE: Market reports are based upon Denver market. Be sure and check to determine local supply situation of fresh fruits and vegetables as indicated.)

oOo

Meet "Mrs. Homemaker"! With her husband and two growing children, she must plan daily meals for four people. That means there's a total of 192 food ration points she can use throughout the month of March.....

With the health of her family uppermost in her mind, here's how Mrs. Homemaker plans to serve appetizing and economical meals this week!

In best supply on the market are carrots, broccoli, turnips, parsnips, potatoes and spinach. Mrs. Homemaker will plan her meals to include these vegetables in different forms. She'll look for carrots that are firm and crisp. The broccoli she picks out will have brittle thick stems and dark green color. The spinach must be leafy, crisp, and free from seedstocks. Firmness is important in turnips, parsnips, and potatoes. She knows good turnips are clear white to purple and parsnips are yellower. Her potatoes will be sound, fairly smooth, and of medium size.

Mrs. Homemaker knows that to get best value from vegetables she must store them carefully. Root vegetables like a cool, dry place. Potatoes need darkness. A cool damp place is best for green and leafy vegetables - broccoli and spinach - and they should not be bought too long before using. Mrs. Homemaker stores them briefly in her icebox in a covered vegetable pan.

The fruits Mrs. Homemaker finds most plentiful this week are grapefruit and oranges. She chooses the thinner-skinned fruit which has the most juice and food value. Russet coloring on the outside doesn't affect the quality of the fruit. She "weighs" each grapefruit in her hand before buying, knowing that the heaviest is juicier and therefore the best buy. At home she keeps citrus fruits cool and dry, often in the icebox.

Under point rationing, Mrs. Homemaker squeezes her own breakfast juices and makes her own soup. Considering her family diet needs, her points go for nutritious foods low in point value, and for other foods either too expensive or unobtainable on the fresh market. And she knows, too, that the meat supply must be shared by using not more than $1\frac{1}{2}$ pounds per week per person. She buys one pound of dry beans (8 points) and two cans of tomatoes (1 pound, $\frac{1}{2}$ oz. in each, equalling 32 points), using 40 points of her allowance this week.

SOLDIERS SHARE SHORTAGES

Did you know that the armed forces are sharing in sugar, coffee, and meat shortages with the folks back home? When any item of food nears the rationing point for civilians, the Army goes to work on its master menu, and they've made the following changes. Sugar: Since May 1941, sugar has been reduced from 5 ounces to 3 ounces per man per day...this includes sugar for all uses, beverages, baking and cooking. Coffee: now served only 40 times a month; in December 1941 for instance, it was served 72 times, so that's a big reduction. The butter soldiers eat is being supplemented with other fats these days, making a substantial reduction in that food. Also, three non-meat meals are served each week, making the equivalent of a meatless day a week.

The Army has another way of saving food too. Surveys have been made to find out what kinds of food soldiers like best, and which foods they leave on their plates...and the latter disappear from the menu. They've checked the effect weather has on a soldier's appetite too...in cold weather for instance, he eats 6% more than when the weather is moderate. Hot weather brings a reduction of 12% in the food he eats. Cloudy days bring an increase of 4%...and the man on the rifle range eats 5% more than when he's in the barracks. All this special information has helped Army mess sergeants to serve fewer pounds of bread and butter, vegetables and fruit, meat and desserts per thousand men, and still give our soldiers all the food they'll eat. This is one of the ways in which the armed services are lightening the burden civilians must bear to win the war.

EGGS AT A PRICE

Cents-per-dozen maximum prices for eggs sold to retailers, restaurants, and institutions all over the United States, for every week in the year, were announced on February 23 by the OPA, effective March 6. This action establishes wholesale prices only, of course, but the prices to consumers will be established under a fixed mark-up regulation to be issued shortly by OPA. This, it is expected will mean a lowering of retail prices this spring in most stores, but somewhat higher prices over the year's length.

You may have seen the published list of prices, and it should be noted that these are based on grade B eggs, of large size. There will be differentials from the announced prices for eggs graded above or below "B", and of sizes larger or smaller than "large." In case you don't remember, and to save you the trouble of looking up the copy of ROUDED-UP in which we gave this information, here are the retail grades and sizes of eggs: AA, A, B, & C; Jumbo, Extra Large, Large, Medium, and small

NEW BUREAU OF HUMAN NUTRITION AND HOME ECONOMICS

A new bureau has just been formed in the Agricultural Research Administration, by the consolidation of the old Bureau of Home Economics and the Division of Protein and Nutrition Research of the Bureau of Agricultural Chemistry and Engineering. The appointment of Dr. Henry C. Sherman as its Chief was announced on February 21 by Secretary Wickard. In commenting on the appointment, Secretary Wickard said; "Immediate expansion of the nutrition and food research of the Department is vital to carrying out our responsibilities to civilians and the armed forces under war conditions. No man in the United States is better fitted to head this work than Dr. Sherman, Professor of Chemistry at Columbia. He has long been recognized as one of the world's outstanding authorities on nutrition...The new Bureau of Human Nutrition and Home Economics will, of course, continue its work in other fields of home economics, to which it has made many contributions. Dr Hazel K. Stiebeling, who is well known for her work on food consumption and the application of nutritional science to practical needs, will continue as Assistant Chief of the Bureau."

TIPS ON THE BUYING AND USE OF POINT-RATIONED FOODS

USDA's Bureau of Human Nutrition and Home Economics has just given the following tips for careful buying and use of point-rationed processed foods:

1. For good nutrition, make point-rationed foods fit into the planning of balanced meals. Keep nutritional needs in mind when you trade ration coupons for canned, frozen or dried foods, and don't duplicate what you can buy fresh. Remember what you eat fresh takes the pressure off processed foods.
2. Read the label for all it can tell about quantity, quality, ingredients and use.
3. Choose the size of can most economical for your use. You may want to make your own table of equivalents to keep in your purse or in the kitchen. Here's a table of can arithmetic which may be helpful to you:

<u>Average Size</u>	<u>Cups</u>	<u>Servings</u>
1 lb. (No. 1, tall)	2	3 to 4
1 lb. 4 oz. (No.2)	$2\frac{1}{2}$	4 to 5
1 lb. 12 oz. (No.2 $\frac{1}{2}$)	$3\frac{1}{2}$	5 to 7
<u>Juice Cans</u>		
12 $\frac{1}{2}$ fluid ounces	$1\frac{1}{2}$	
1 pt. 2 fluid ounces	$2\frac{1}{4}$	
1 pt. 4 fluid ounces	$2\frac{1}{2}$	
1 pt. 6 fluid ounces	3	
1 qt. 14 fluid ounces	$5\frac{3}{4}$	

4. For efficiency, buy the quality for your purpose. You don't need Grade A, or Fancy, fruit to cut up in salad or pie. On the other hand, you may want a high grade where looks and perfection count,

5. At home, put processed foods where they will keep best until needed. Store tinned foods where it's dry, to prevent rust and spoilage. Store foods canned in glass in a dry, dark, cool place. Keep dried fruits cool. Keep quick-frozen foods solidly frozen until needed, either in a frozen food locker, or in the freezing compartment of a mechanical refrigerator. These foods should not be kept too long in a mechanical refrigerator, even in the freezing compartment. Once frozen foods thaw, don't try to refreeze them.

6. Cook all foods quickly, to hold vitamin content. Canned vegetables are already cooked and need only to be brought to the boiling point at the last minute, before serving hot.

7. Use all good juices...waste none. Liquids in can or jar contain a goodly amount of the vitamins and minerals of the food. Serve vegetable liquid with the vegetable whenever possible, or use it in sauces, gravies and soups. Use fruit sirup with the fruit, or as sweetening for desserts, or in beverages.

These seven tips from the home economists are a starter toward getting your money's worth and ration stamps's worth.

FOOD DISTRIBUTION ORDER NO. 24 -
CANNED FRUITS, VEGETABLES, & JUICES

During the last week of February, grocers all over the country were permitted to build up their stocks of some 69 canned fruits, vegetables, and juices, so they would have adequate supplies with which to open the rationing program March 1. Until February 20, retailers had been receiving these canned products on the basis of monthly quotas, but on that date Secretary Wickard issued Food Distribution Order No. 24, under which wholesalers were permitted to deliver supplies of these commodities to retailers without restriction.

The previous restrictions on the amounts of these products that wholesalers could deliver to retailers each month were for the purpose of making supplies last throughout the year and preventing hoarding. With consumers unable to purchase rationed products for a week, and with rationing beginning on March 1, there is no further need for these monthly quota restrictions. After rationing goes into effect, grocers will receive stocks in exchange for ration coupons or certificates, similar to the way that filling station operators trade in their coupons for more gasoline.

PRICE CEILINGS OVER FRESH VEGETABLES

Good news to the people who've been worrying about the increasing prices on fresh vegetables, was the announcement on February 22 of the temporary, 60-day price ceilings on five of the most popular...tomatoes, green and waxed beans, carrots, cabbage, and peas. Effective February 23, no distributor of these vegetables may sell them at a high^{er} price than he did during the five days between February 18 and 22. This action was taken, OPA said, to avert further sharp price advances on fresh vegetables which might have been spurred by the freeze on canned foods during the week of February 22, and the start of point rationing on March 1. Meetings with the trade will be held to work out permanent regulations covering those five vegetables, and probably some others.

PROGRAM NOTES

More Waste Fats Needed

Once again we ask you to urge housewives to save every spoonful possible of their waste fats, and turn them over to the butcher, for conversion into glycerine, thence into ammunition. About 85 percent of the current glycerine output is going into war production, but FDA officials have said that further cuts will have to be made in some civilian uses of glycerine unless production can be increased. Representatives of the soap industry, large users of glycerine, have recently approved plans for producing more glycerine for war needs. Daniel P. Woolley, New York City Commissioner of Markets, made the following comment in a radio broadcast early this month: "...The City Salvage Committee said that last month we (New York City people) threw into the garbage can and down the sink enough fats to blast the Japs out of the Pacific, if those fats had been turned into munitions."

ARE SOUPS "CANNED" OR "PROCESSED"?

Canned soups, broths and chowders made from meat, poultry, or fish, are to be rationed as "processed foods" under point rationing, starting March 1st. Therefore, they are not covered by the ban on sales of canned meat and canned fish which became effective at 12:01 a.m. on February 18, the CPA has pointed out. Here's a list of typical canned soups which will come under point rationing: all beef soups and broths, bouillon, consommé, etc.; all combination meat and vegetable soups, including mock-turtle, ox-tail, pepper-pot, Scotch broth, etc.; all poultry soups and broths, and all soup combinations containing poultry; clam and fish broths and chowders, cyster stews, etc.

PLENTY OF SAUERKRAUT AVAILABLE . . . IN BARRELS!

There's plenty of sauerkraut available on the markets now, and Mrs. Housewife will find it helpful in planning meals in this point-rationing mode of living. However, she will not find it on the shelves in tin cans . . . no need for spending ration points . . . instead the old-time kraut barrel is again making its appearance and it can be bought in bulk throughout the country. If your grocer hasn't been able to obtain bulk kraut, Food Distribution Administration can tell him where supplies are located.

Food Distribution Administration
Rocky Mountain Region
1536 Welton Street
Denver, Colorado